



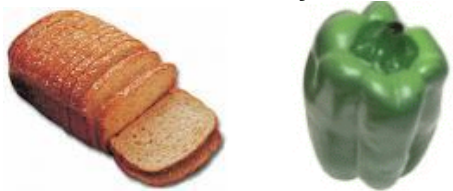
# FOOD SAFETY FACT SHEET

Kansas Department of Agriculture • Division of Food Safety and Lodging  
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## Storing Food in a Walk-In Cooler

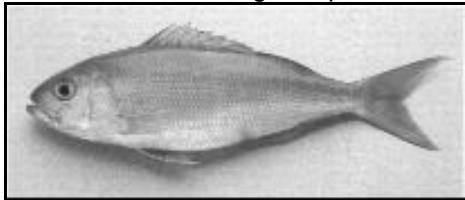
Properly storing food in your walk-in-cooler will prevent cross-contamination that can lead to foodborne illness.

### Cooked and Ready-to-Eat Food



### Raw Whole Fish and Eggs

Minimum Internal Cooking Temperature=145°F



### Raw Whole Meat

Minimum Internal Cooking Temperature=145°F



### Raw Ground Meat

Minimum Internal Cooking Temperature=155°F



### Raw Poultry

Minimum Internal Cooking Temperature=165°F



### Safe Food Storage in a Walk-In Cooler

Organizing your walk-in cooler can maintain food safety, cut food costs, save labor, and most of all, reduce the risk of foodborne illness.

#### Separate Foods

If possible, designate separate sections of your walk-in cooler for raw and ready-to-eat products. This will minimize the chances of cross-contamination.

Another option is to put all raw foods on the bottom shelves and all ready-to-eat foods on the top shelves.

Also, separate foods by cooking temperature. Fish, whole muscle beef and pork on top, ground beef and pork next, and all poultry products on the bottom shelves.

#### Maintain Correct Temperature

Refrigerated foods must be held at 41°F or lower. To hold them at this temperature in your walk-in-cooler, you need to set the air temperature at 37°F. Also,

- monitor the food temperature regularly.
- use proper cooling methods.
- do not overload the walk-in cooler.
- use open shelving. Do not line shelving with foil or paper.
- keep the refrigerator door closed as much as possible.